

10/588320

Attorney's Docket No.: 14923.0042

AP20 Rec'd PCT/PTO 03 AUG 2006

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant : Ralf-Christian SCHLOTHAUER, *et al.*

Art Unit : Unknown

Serial No. : Not yet assigned

Examiner : Unknown

Filing Date: Herewith

Title : CHEESE PRODUCTS

U.S. Patent and Trademark Office
Customer Service Window
Randolph Building
401 Dulany Street
Alexandria, VA 22314

INFORMATION DISCLOSURE STATEMENT

Copies of the references listed on the attached form PTO-1449 and International Search Report are enclosed.

This statement is being filed with the original application

No fees are believed to be due. However, if Applicants have come to this conclusion in error, please apply any charges or credits to Deposit Account No. 19-4293.

Respectfully submitted,

Date: 8-3-06



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Substitute Form PTO-1449 (Modified)	U.S. Department of Commerce Patent and Trademark Office	Attorney's Docket No. 14923.0042	Application No. 10/4588320 Not yet assigned
Information Disclosure Statement by Applicant (Use several sheets if necessary) (37 CFR §1.98(b))		Applicant Ralf-Christian SCHLOTHAUER, et al.	
		Filing Date Herewith	Group Art Unit Unknown

U.S. Patent Documents

Examiner Initial	Desig. ID	Patent Number	Issue Date	Patentee	Class	Subclass	Filing Date If Appropriate
	AA						
	AB						
	AC						
	AD						
	AE						

Foreign Patent Documents or Published Foreign Patent Applications

Examiner Initial	Desig. ID	Document Number	Publication Date	Country or Patent Office	Class	Subclass	Translation	
							Yes	No
	AF	WO 99/18807	04/22/1999	WIPO				
	AG							
	AH							
	AI							
	AJ							

Other Documents (include Author, Title, Date, and Place of Publication)

Examiner Initial	Desig. ID	Document
	AK	Broadbent, Jeffrey R., et al., "Use of exopolysaccharide-producing cultures to improve the functionality of low fat cheese," <i>International Dairy Journal</i> (2001) Vol. 11, pgs. 433-439.
	AL	Hassan, A. N., et al., "Observation of bacterial exopolysaccharide in dairy products using cryo-scanning electron microscopy," <i>International Dairy Journal</i> (2003) Vol. 13, pgs. 755-762.
	AM	Low, D., et al., "Zur bedeutung von streptococcus thermophilus MR-1C-kapselexopolysaccharid auf die wasserretention in käse (Role of streptococcus thermophilus MR-1C capsular exopolysaccharide in cheese moisture retention)" <i>Applied and Environmental Microbiology</i> (1998) Vol. 64 pgs. 2147-2151.
	AN	Low, Deborah, et al., "Role of streptococcus thermophilus MR-1C capsular exopolysaccharide in cheese moisture retention," <i>Applied and Environmental Microbiology</i> (1998) pgs. 2147-2151.
	AO	Perry, David B., et al., "Manufacture of low fat mozzarella cheese using exopolysaccharide-producing starter cultures," <i>Journal of Dairy Science</i> (1998) Vol. 81, pgs. 563-566.
	AP	Perry, David, B., et al., "Effect of exopolysaccharide-producing cultures on moisture retention in low fat mozzarella cheese," <i>Journal of Dairy Science</i> (1997) Vol. 80, pgs. 799-805.
	AQ	Petersen, B. L., et al., "Influence of capsular and ropy exopolysaccharide-producing streptococcus thermophilus on mozzarella cheese and cheese whey," <i>Journal of Dairy Science</i> (2000) Vol. 83, pgs. 1952-1956.

Examiner Signature	Date Considered
EXAMINER: Initials citation considered. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.	